

Abstract

The invention relates to a method of producing an uncooked pressed cheese paste, comprising the following steps: a curd is obtained from the coagulation of raw milk and/or milk which has been seeded with ferments; the curd is pressed in order to produce a volume of tomme; the tomme is left to stand for a first maturation phase; the tomme is ground to produce grains of tomme; the tomme is left to stand for a second maturation phase; the tomme is broken up to produce grains of tomme; the salted grains of tomme are poured into a tubular moulding machine with a vertical axis, comprising at least one tubular column; and, finally, the grains of tomme are pressed in the aforementioned column in order at least to form one tube shape which can be cut into portions. The cheese paste thus obtained can be plain, salty, sweet or flavoured or contain fruit extracts.